## GREAT FOOD

is like

# GREAT SEX.

The more you have, the more

YOU
WANT.

### **SOUPS**

	Only as Starter
Cream of Tomato with Gin British Masterpiece	13.50
<b>Minestrone</b> Consommé of Vegetable Soup	13.50

### **SALAD**

	Only as Starter
Lettuce	13.50
Corn Salad With Egg, Bacon	22.50
<b>Spinach Salad</b> Egg, Bacon, Pomegranate & Pine Nuts with Honey-Balsamico-Dressing	17.50
Chicory White & Red Chicory refined with Nuts & Orange	16.50

Don't go crazy with the sauces, we have the Spanish sauce.



### **STARTERS**

	Only as Starter
Beef Marrow Bone Bonefracture	17.50
<b>Sea Bouquet</b> Shrimps & Squid fried in Olive Oil with Garlic und Chili	24.50
Steak Tatare Beef Filet, only the best piece	29.50
Spanish Smoked Ham Combined with Burrata	25.50
Tomatos & Burrata Tomato Salad served two ways with Burrata	22.50

# EAT is a need ENJOY

is an art

### PASTA (HOME MADE) & RISOTTO

	Only as Starter	Main Course
<b>Tris di Pasta</b> Agnolotti, Triangoli & Mezzelune sesonal filled	27.50	37.50
<b>Truffleravioli</b> Filled with Curd Cheese served with Truffle Sauce	27.50	36.50
Green Tagliatelle With minced Meat (Veal & Beef) on white wine Sauce	26.50	33.50
<b>Taglierini</b> With Pieces of Filet in Tomato Cream Sauce and Basil	28.50	37.50
Fagottino Filled with Truffle Burrata ans Zucchini on Tomato Sauce		33.50
<b>Nicotera</b> Taglierini with Veal & Mushroom Cream Sauce		38.50
<b>Risotto with Cime di Rapa</b> With Bacon, Stracchino and Pistachios		32.50
<b>Risotto al Caffé</b> Veal, Espresso, Burrata & Olives, a small Masterpiece		36.50

### **MEAT**

Wienerschnitzel Classic breaded escalope of veal		48.50
<b>Veal-Cordon Bleu</b> (300 gr.) Superb Duo of Meat and Cheese		49.50
Meatloaf (Veal & Beef) Traditional Treat accompanied with Gravy		39.50
<b>Kikeriki</b> Crispy Chicken in Terracotta Pot served with Chili		41.50
Piccata Milanese Thin in egg breaded veal escalope with Spaghetti Napoli		47.50
Beef Paillard Pounded Prime Filet		62.50
<b>Veal Chop</b> Marinated with Rosemary	400 gr.	68.50
<b>Beef Filet</b> Prime Filet served with Herb Butter or Green Pepper	200 gr. 300 gr.	64.50 82.50

### **DEGREE OF DONENESS**

**Rare** Rare means Rare. The centre is still raw.

**Medium** Still juicy meat and because of that it's very tasty.

**Well done**Burned – lets put it this way. You ruined a peace of nature. The cook

for sure hates you now. But if you like it like that, well blame yourself.

### SIDE DISHES

One Side Dish is included in the price.

Rice, Risotto, French Fries, Mashed Potatoes, Taglierini, Vegetables, Spinach, Cucumber Salad.

Each additional Side Dish 8.50

### **FISH Grilled Sole** (500–600 gr.) With one Side Dish included 63.50 Short fried Tuna Steak with Sesame 48.50 Seasoned with sweet Soja-Chili-Dressing **Jumbo Shrimps Butterfly** (8 piece) 56.50 With Olive Oil, Herbs and Chili SIDE DISHES One Side Dish is included in the price. Rice, Risotto, French Fries, Mashed Potatoes, Taglierini, Vegetables, Spinach, Cucumber Salad. Each additional Side Dish 8.50 **VEGETARIAN Grilled Mediterraneo** 31.50 Mixed, grilled Vegetables accompanied with Burrata Canelloni 33.50

Filled with Curd and Spinach

# Its better too ENJOY and to REGRET, than to regret that ONE NOT

enjoyed.



### **DESSERT**

Cheesecake with Crumble & Passion Fruit	11.50
Crema Catalana	13.50
Tiramisu	14.50
Panna Cotta with passion fruit	12.50
"Caramelköpfli"	11.50
Affogato	11.50
Lemon Sorbet with Happy Ending	12.50
Ice Cream Scoop Mocca, Vanilla, Chocolate, Sour Cream, Fior di Latte, Lemon	5.50

### **MEAT DECLARATION**

**Beef** Australia, Paraguay, Argentina\*

**Veal** Netherlands

**Chicken** Switzerland

**Pork** Switzerland

Minced Meat Switzerland

### **FISH DECLARATION**

**Sole** Northeast Atlantic

**Tuna Steak** Western Pacific Ocean

**Squid** Northwest Pacific

**Prawns** Prawns Eastern Indian Ocean

If you have any questions about allergies or intolerances, please contact our service staff.

<sup>\*</sup> may have been produced with non-hormonal performance enhancers such as antibiotics.